

**Models: MTB1553 • MTB1753 • MTB1953 • MTB1954 • MTB2153 • MTB2154**

## Welcome.....



Congratulations and welcome to the world of Maytag appliances! Your Maytag refrigerator has been carefully engineered to provide many years of excellent performance, easy clean up, and **DEPENDABILITY**.

Your satisfaction is very important to us, so please read this guide carefully. You will find instructions on the proper operation and maintenance of your new appliance. Additionally a food storage chart has been included.

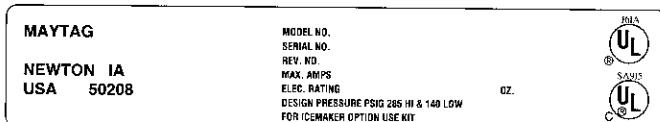
Enjoy your new refrigerator and thank you for choosing Maytag!



**Save time and money.** If something should go wrong, we suggest consulting the "Before You Call" section in the back of this book. It is designed to help you solve basic problems before consulting a servicer.

However, should you need assistance, it is helpful to:

- 1) Have complete model and serial number identification of your refrigerator. This is located on a data plate inside the refrigerator compartment, on the upper left side. Record these numbers below for easy access.



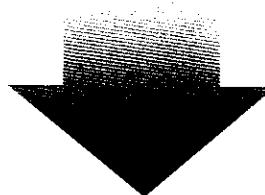
Model Number
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Serial Number
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Revision Number
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- 2) Have proof of original date of purchase.

Please attach your sales receipt here.



For additional questions, please contact us:

Maytag Consumer Information  
One Dependability Square  
Newton, Iowa 50208  
(515) 791-8911  
(Mon.-Fri., 8am-5pm Central Time)  
Internet: <http://www.maytag.com>

*NOTE: In our continuing effort to improve the quality of our appliances, it may be necessary to make changes to the appliance without revising this guide.*

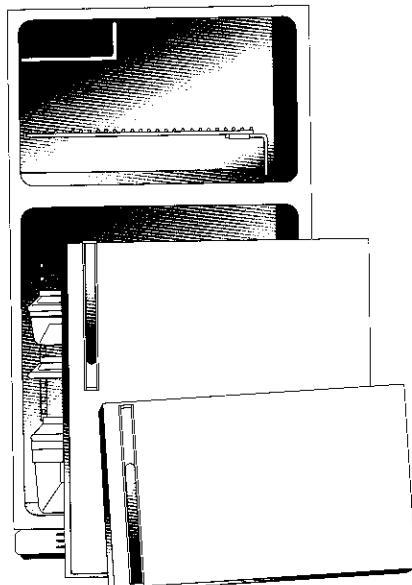
# Important Safety Instructions.....

**⚠ WARNING — When using your appliance, always follow basic precautions, including the following:**

- Use the refrigerator only for its intended purpose.
- To prevent possibility of hazard due to electrical shock, never plug the refrigerator into a receptacle which has not been grounded adequately and in accordance with the local and national electrical codes. See **⚠ warning** and the grounding instructions below.
- Unplug the refrigerator before cleaning or replacing a light bulb.
- In case of power failure, minimize door openings. If the power failure is of a long duration, protect the food by placing blocks of dry ice on top of the packages or check with a local frozen foods locker plant about temporary storage. Frozen foods which have thawed completely should not be refrozen.
- Any electrical service cord that becomes frayed or damaged should be immediately repaired or replaced. Never unplug your appliance by pulling on the power cord.
- Your refrigerator should not be operated in the presence of explosive fumes.
- Children should not climb, hang or stand on the shelves of this refrigerator.

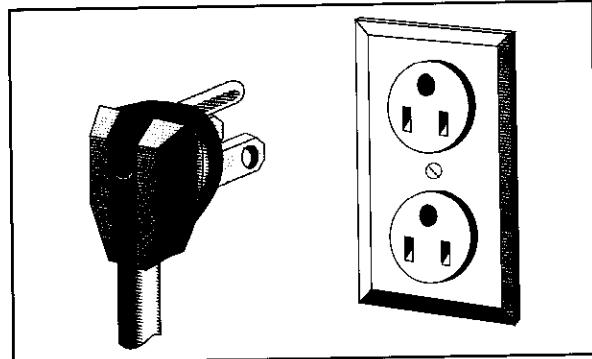
**Important:** Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous... even if they will sit for "just a few days." If you are getting rid of your old refrigerator, please follow the instructions below to help prevent accidents.

- Take off the doors.
- Leave the shelves in place so that children may not easily climb inside.



**⚠ WARNING — This appliance is designed to operate on a normal 115 volt, 15 amp, 60 cycle line. There should be a separate, grounded circuit serving this appliance only. Do not use an extension cord.**

This appliance is equipped with a three-pronged grounding plug for your protection against possible electrical shock hazards. It must be plugged into a grounding receptacle. Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle. Do not under any circumstances, cut or remove the third (ground) prong from the power cord. Do not use an adapter plug.



## Save These Instructions



# Installation .....

Your new refrigerator was packed carefully for shipment. Remove and discard shelf packing clips (if used) located just above each shelf where they hook onto the frame. To remove plastic clips wiggle the clips sideways and pull straight out.

## Location

- Allow for a free flow of air through the front base grille.
- Install the refrigerator where the room temperature will not go below 55° F. With temperatures below 55°, the refrigerator will not run frequently enough to maintain proper temperature in the freezer.
- Allow a minimum 1/2" clearance on the sides, top and back for ease of installation. If refrigerator is placed with the door hinge side against a wall, you may want to allow additional space so the door can be opened wider.
- Use caution when installing the unit on vinyl or hard-wood floors so as not to mark or otherwise damage the flooring. A piece of plywood, a rug or other material should be used to protect the floor while positioning the unit.

## Leveling

Your refrigerator is equipped with front and back rollers so it can be moved away from the wall for cleaning. To enhance its appearance and to maintain performance, your refrigerator should be level.

For refrigerator models with non-adjustable wheels (models MTB1953, MTB1954, MTB2153, MTB2154):

- Adjust the leveling/lock screws beneath each front corner at the base of the cabinet. Turn these leveling/lock screws clockwise to raise a cabinet corner and counterclockwise to lower a cabinet corner (see fig. 3).
- If the floor is not level and it is necessary to raise the rear of the cabinet, we suggest rolling the rear wheels onto a piece of plywood or other shim material.

For all other models:

- Remove the base grille by grasping both ends and pulling straight out (see fig. 1).
- Adjust the wheels with a screwdriver or a 1/4" socket (see fig. 2).
- To prevent the refrigerator from rolling, use the leveling/lock screws. Turning down both leveling screws locks the cabinet into place (see fig. 3).
- To replace the base grille, align the spring clips with the round openings in the cabinet and push each end in until the grille locks into place.

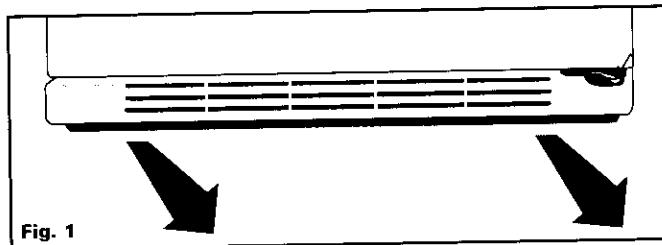


Fig. 1

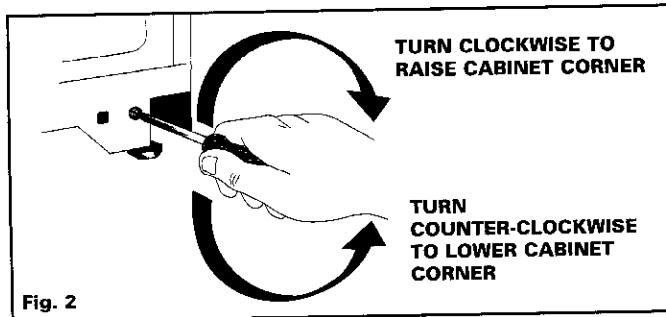


Fig. 2

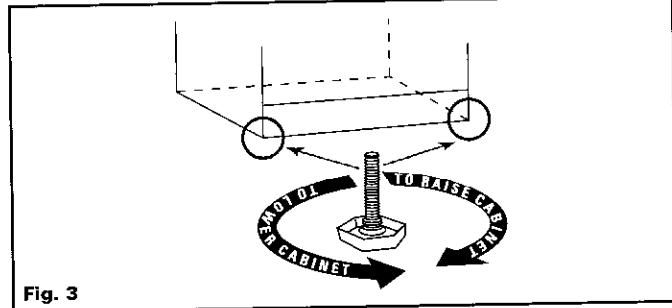
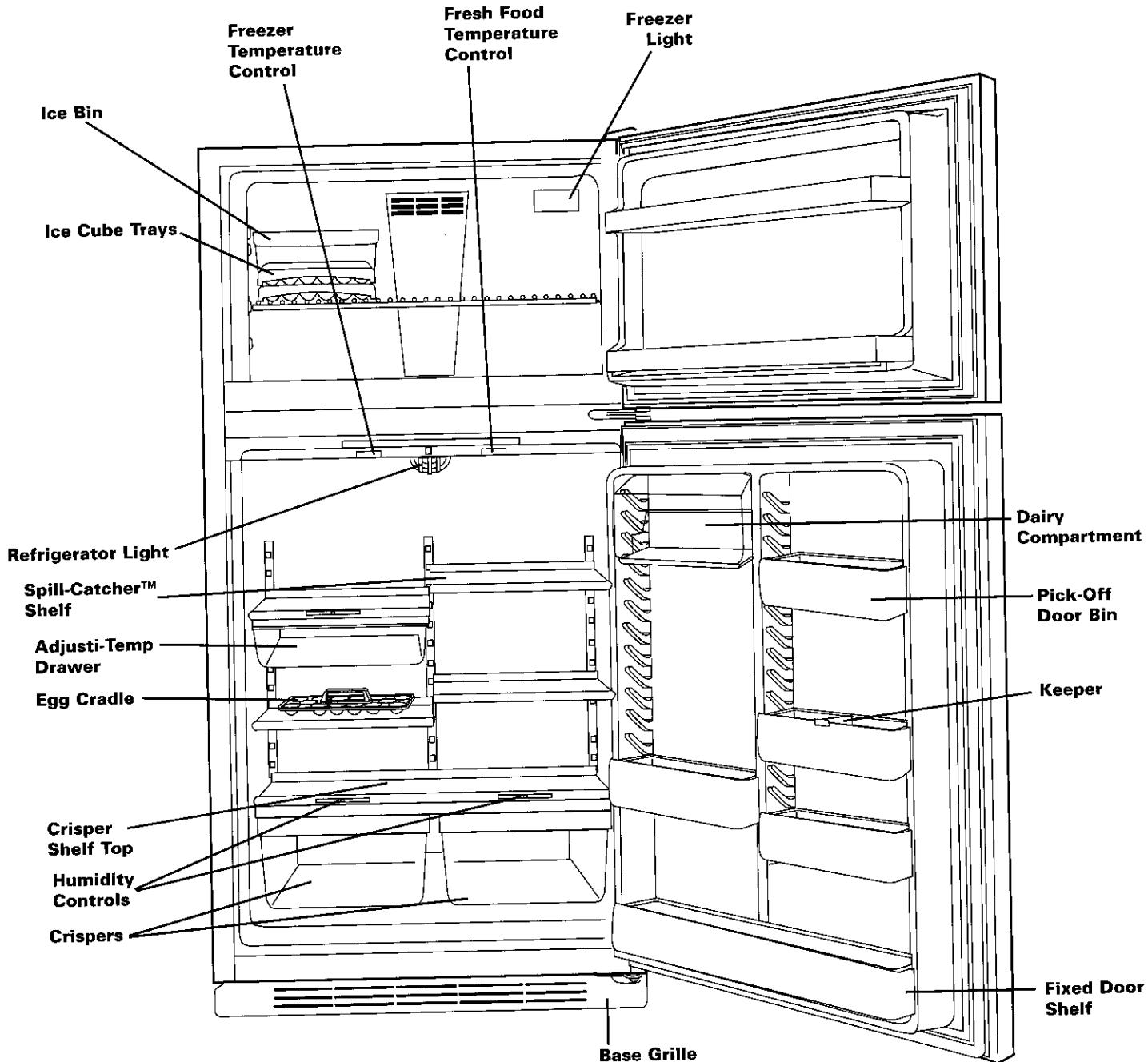


Fig. 3



## Features at a Glance .....

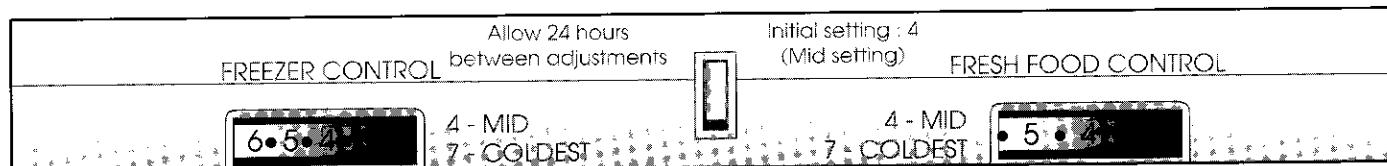


Features may vary according to model.



# Temperature Controls .....

Your refrigerator has two temperature controls to control the temperatures of the fresh and frozen food compartments. These controls are located at the top front of the fresh food compartment.



To adjust the controls, grasp the underside of the control knob and turn.

## Initial Temperature Control Settings

- The fresh food control has settings from 1 (warmest) to 7 (coldest). Initially set this control on 4.
- The freezer control has settings from 1 (warmest) to 7 (coldest). Initially set this control on 4.
- Let the refrigerator run at least 8-12 hours before adding food.

## Adjusting the Temperature Controls

- 24 hours after adding food, you may decide that one or both compartments should be colder or warmer. If so, adjust the control(s) as indicated in the table below.
- Except when starting the refrigerator, do not change either control more than one number at a time.
- Allow 24 hours for temperatures to stabilize before resetting.
- Changing either control will have some effect on the temperature of the other compartment.

### TEMPERATURE CONTROL GUIDE

Fresh Food Compartment too Warm	Turn fresh food control to next higher setting.
Fresh Food Compartment too Cold	Turn fresh food control to next lower setting.
Freezer too Warm	Turn freezer control to next higher setting.
Freezer too Cold	Turn freezer control to next lower setting.
Turn refrigerator Off	Set fresh food control to OFF.

**NOTE:** Turning the fresh food control to OFF stops cooling in BOTH compartments. It does not shut off power to the refrigerator.

## Warm Cabinet Surfaces

At times, the front of the refrigerator cabinet may be warm to the touch. This is a normal occurrence that helps prevent moisture from condensing on the cabinet. The condition will be more noticeable when you first start the refrigerator, during hot weather and after excessive or lengthy door openings.



# Looking Inside.....

## Adjustable Features

### Shelves

The shelves in your refrigerator are adjustable, allowing you to customize the interior to meet your food storage needs.

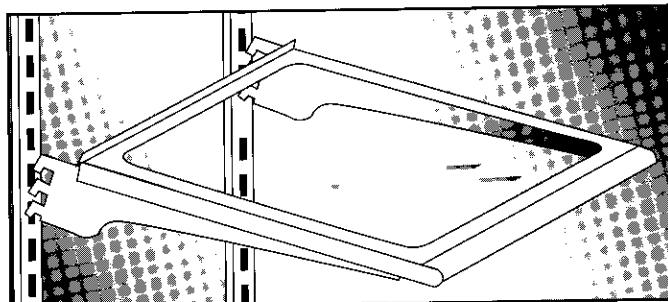
Your refrigerator has either **Spill-Catcher™** or **Tempered Glass Cantilever Shelves**. The spill catcher shelves have a spill retainer edge which allows for easier clean up.

To remove a shelf:

- slightly lift up the rear of the shelf
- pull the shelf straight out

To lock the shelf into another position:

- tilt up the front edge of the shelf
- insert the hooks into the desired frame openings
- let the shelf settle into place



Some models have shelves with 2 sets of hooks on the back. These hooks lock into the rails found on the back refrigerator wall.

Other models have shelves with 1 set of hooks on the back. These hooks lock into the middle rail on the back refrigerator wall. The outer edges of these shelves are supported by rails formed into the side of the refrigerator cabinet.

Additionally, your refrigerator may have 1 **Tempered Glass Full Width Shelf**. In some models, this shelf slides out on support rails located on the cabinet walls. This provides convenient access to items located to the rear of the shelf.

To remove the full width shelf:

- lift the front end of the shelf
- pull the shelf straight out

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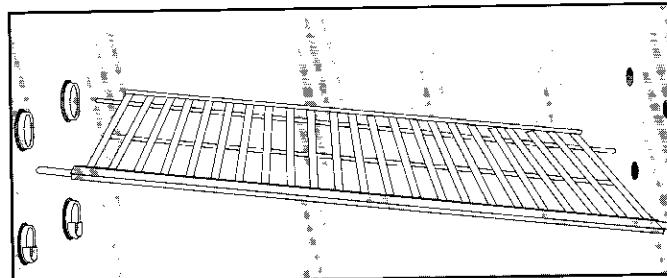
Your refrigerator is equipped with an adjustable **Freezer Shelf**. The shelf can be adjusted to accommodate a variety of frozen food loads.

To remove the shelf:

- lift the end up about 3 inches
- pull the right end bars out of the cups in the side wall

To replace the shelf:

- reposition the removable support plugs on the left side wall to the desired level
- reverse the removal procedure



**WARNING — Never attempt to adjust a shelf that is loaded with food.**



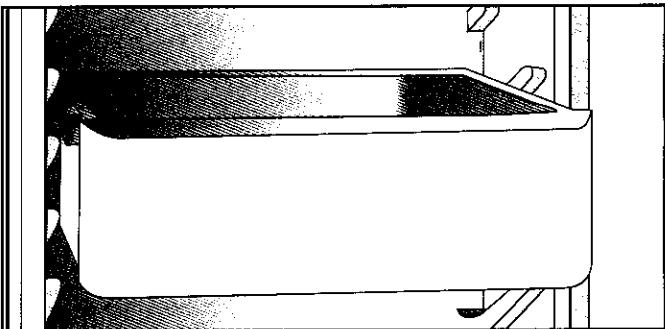
The **Pick-Off Door Bins** (certain models) are adjustable and can be easily removed.

To remove:

- lift the shelf front up until it clears the retainers on the door liner.
- pull the bin straight out

To replace:

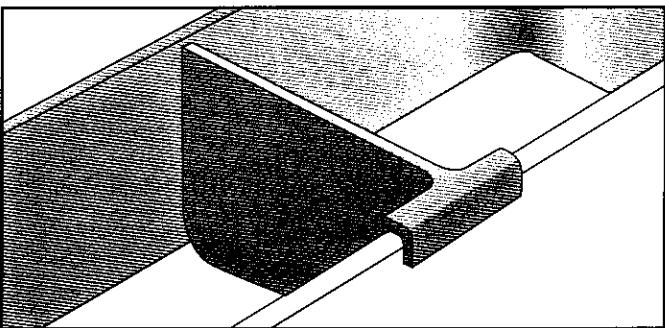
- reverse the above procedure.



Other models are constructed with durable **Fixed Door Shelves**, roomy enough to handle gallon-plus sized containers.

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Some refrigerator models are equipped with a **Keeper** in one refrigerator door shelf. The keeper secures bottles and other containers in place when the door is being opened or closed. It is easily adjusted by sliding from side to side.





## Special Storage Areas

Your refrigerator may have either a **Snack Center Drawer** or an **Adjusti-Temp Drawer**. These drawers are designed to provide a short term storage area for fresh meats, cheeses and luncheon meats.

For models with the Adjusti-Temp Drawer, a control is located on the shelf front above the drawer. Simply slide the control knob left or right to achieve the desired internal temperature of the drawer.

- for optimal cheese storage, slide the control to the left
- for optimal meat storage, slide the control to the right

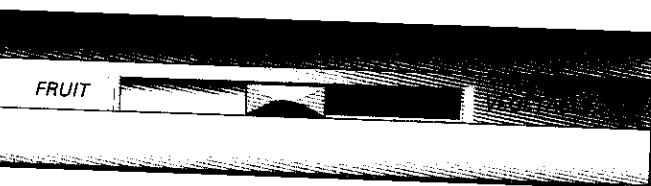


The **Crispers** provide ideal storage for fruit and vegetables. Your refrigerator has either 1 or 2 humidity controls located on the crisper shelf above the crisper drawers.

For optimal fruit storage, slide the crisper control to the left to provide lower humidity conditions in the drawer.



For optimal vegetable storage, slide the crisper control to the right to provide higher humidity conditions in the drawer.



*The Crisper Shelf Top serves as the lower refrigerator shelf.*

To remove the crisper shelf:

- lift the front edge of the shelf
- pull the shelf straight out

To replace the crisper shelf:

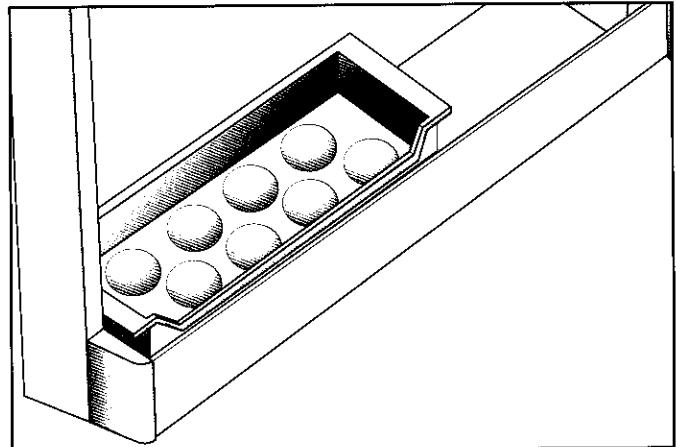
- set the rear bars on the support
- push the shelf back until the front edge can be lowered into place



To use the roomy **Dairy Compartment**, simply raise the cover.



The **Egg Cradle** (style may vary) holds a "dozen-plus" eggs. It can be removed to be washed or carried to a work area.



## ***Energy Saving Tips***

- Locate the refrigerator away from heat producing appliances such as the range or dishwasher, heat vents and direct sunlight.
- Level the refrigerator and do not block ventilation around the front grille.
- Keep the freezer full to near capacity so less cold air will escape during door openings. When the freezer is less than two-thirds full, place milk cartons half full of water in the freezer.

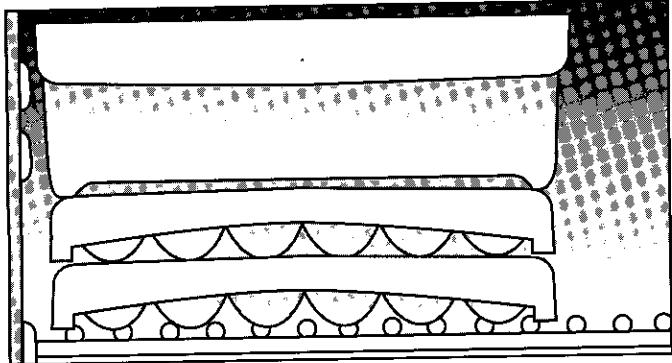
- Let hot dishes cool slightly before putting into the refrigerator or freezer.
- Cover liquids.
- Wipe moisture from the outside of containers before placing them into the refrigerator.
- Avoid opening the doors too often.



# Ice Service.....

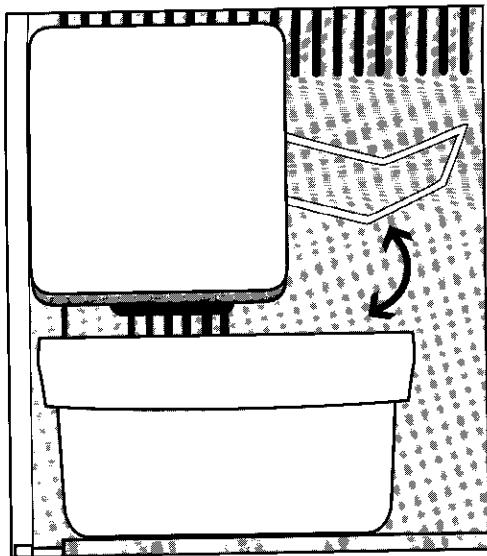
## ***Ice Cube Trays***

The freezer compartment of your refrigerator is equipped with ice cube trays. There is also an ice storage bin. The bin stacks neatly on top of the ice cube trays. To release the ice cubes from a tray, hold the tray upside down over the bin and twist both ends.



## ***Automatic Ice Maker (optional)***

Your refrigerator is automatic ice maker ready. The number for the ice maker kit you need appears on the data plate (see page 1).



- After your refrigerator has been hooked up to the water supply, move the wire lever arm into the down position. This will start its operation. The ice maker will fill with water when the freezer reaches the proper temperature.
- It may be 8 to 12 hours before the ice maker furnishes any usable ice cubes. The first one or two batches will probably contain undersized and irregular cubes because of air in the supply line.

- The initial batch may also contain impurities from the new water supply piping. Therefore, all cubes from the first two or three batches should be discarded.
- When the ice cubes are ejected it is normal for several cubes to be joined together at the ends. They can easily be broken apart. The ice maker will continue to make ice until the supply of ice cubes raises the wire lever arm, shutting the ice maker off.
- Certain sounds may accompany the various cycles of the ice maker. The motor may have a slight hum, the cubes will rattle as they fall into an empty storage pan and the water valve may click or "buzz" occasionally.
- If the ice is not used frequently, the ice cubes will become cloudy, shrink, stick together and taste stale. Empty the ice storage bin periodically and wash it in lukewarm water. Be sure to dry the bin before replacing it.
- To remove the ice bin, pull it forward, away from the ice maker. To avoid the ice maker dumping ice while the bin is removed, turn the ice maker off by lifting the wire lever.
- To replace the ice bin, reverse the above procedure. Turn the ice maker on by lowering the wire lever arm.
- Beverage and foods should **not** be placed in the ice storage bin for quick chilling. These items can block the wire lever arm, causing the ice maker to malfunction.
- Turn off (arm up) the ice maker when the water supply is to be shut off for several hours.

## ***For Your Safety***

Do not place fingers or hands on the automatic ice making mechanism while the refrigerator is plugged in. This will help protect you from possible injury. It will also prevent interference with moving parts of the ejector mechanism and the heating element that releases the cubes.

Under certain rare circumstances, ice cubes may be discolored, usually appearing with a green-bluish hue. The cause of this unusual discoloration can be a combination of factors such as certain characteristics of local waters, household plumbing and the accumulation of copper salts in an inactive water supply line which feeds the ice maker.

Continued consumption of such discolored ice cubes may be injurious to health. If such discoloration is observed, discard the ice cubes and contact your dealer to purchase and install a water line filter.



# Food Storage Tips .....

## Fresh Food Storage

- The fresh food compartment of a refrigerator should be kept between 34°F and 40°F with an optimum temperature of 37°F. To check the temperature, place an appliance thermometer in a glass of water and place in the center of the refrigerator. Check after 24 hours. If the temperature is above 40°F adjust the controls as explained on page 5.
- Avoid overcrowding the refrigerator shelves. This reduces the circulation of air around the food and results in uneven cooling.

## Fruits and Vegetables

- Storage in the crisper drawers traps moisture to help preserve the fruit and vegetable quality for longer time periods. (Refer to page 8).
- Sort fruits and vegetables before storage and use bruised or soft items first. Discard those showing signs of decay.
- Always wrap odorous foods such as onions and cabbage so the odor does not transfer to other foods.
- While vegetables need a certain amount of moisture to remain fresh, too much moisture can shorten storage times (especially lettuce). Drain vegetables well before storing.

## Meat and Cheese

- Raw meat and poultry should be wrapped securely so leakage and contamination of other foods or surfaces does not occur.
- Occasionally mold will develop on the surface of hard cheeses (Swiss, Cheddar, Parmesan). Cut off at least an inch around and below the moldy area. Keep your knife or instrument out of the mold itself. The remaining cheese will be safe and flavorful to eat. Do NOT try to save individual cheese slices, soft cheese, cottage cheese, cream, sour cream or yogurt when mold appears.

## Dairy Food

- Most dairy foods such as milk, yogurt, sour cream and cottage cheese have freshness dates on their cartons for appropriate length of storage. Store these foods in the original carton and refrigerate immediately after purchasing and after each use.

## Frozen Food Storage

- The freezer compartment of a refrigerator should be kept at 0°F or lower. To check the temperature, place an appliance thermometer between the frozen packages and check after 24 hours. If the temperature is above 0°F, adjust the control as described on page 5.
- A freezer operates more efficiently when it is at least two-thirds full.

## Packaging Foods for Freezing

- To minimize dehydration and quality deterioration use aluminum foil, freezer wrap, freezer bags or air-tight containers. Force as much air out of the packages as possible and be sure they are tightly sealed. Trapped air can cause the food to dry out, change color and develop an off-flavor (freezer burn).
- Overwrap fresh meats and poultry with suitable freezer wrap prior to freezing.
- **Do not refreeze meat that has completely thawed.**

## Loading the Freezer

- Avoid adding too much warm food to the freezer at one time. This overloads the freezer, slows the rate of freezing and can raise the temperature of frozen foods.
- Leave a space between the packages so cold air can circulate freely, allowing food to freeze as quickly as possible.
- Avoid storing hard-to-freeze foods such as ice cream and orange juice on the freezer door shelves. These foods are best stored in the freezer interior where the temperature varies less with door openings.

**Refer to the Food Storage Chart on page 12 for approximate storage times.**

## Food Storage Chart (Storage times vary depending on type of packaging and storage temperature.)

	Refrigerator	Freezer	Storage Tips
<b>DAIRY PRODUCTS</b>			
Butter	1 month	6-9 months	Wrap tightly or cover.
Milk & cream	1 week	Not recommended	Check carton date. Close tightly. Don't return unused portions to original container. Don't freeze cream unless whipped.
Cream cheese, cheese spread & cheese food	1-2 weeks	Not recommended	Wrap tightly.
Cottage cheese	3-5 days	Not recommended	Store in original carton. Check carton date.
Sour cream	10 days		
Hard cheese (Swiss, Cheddar & Parmesan)	1-2 months	4-6 months May become crumbly	Wrap tightly. Cut off any mold.
<b>EGGS</b>			
Eggs in the shell, Leftover yolks or whites	3 weeks 2-4 days	Not recommended 9-12 months	Refrigerate small ends down. For each cup of yolks to be frozen, add 1 tsp. sugar for use in sweet, or 1 tsp. salt for non-sweet dishes.
<b>FRUITS</b>			
Apples	1 month	6-12 months	May also store unripe or hard apples at 60-70°F.
Bananas, pears, peaches, plums, avocados & apricots	3-5 days	6-12 months	Ripen at room temperature before refrigerating. Bananas & avocados darken when refrigerated.
Berries, cherries	2-3 days	6-12 months	Store covered or in the crispers to prevent moisture loss.
Grapes	3-5 days		
Citrus fruits	1-2 weeks	Not recommended	May also store at 60-70°F. If refrigerated, store uncovered.
Pineapples, cut	2-3 days	6-12 months	Will not ripen after purchase. Use quickly.
<b>VEGETABLES</b>			
Asparagus	1-2 days	8-10 months	Don't wash before refrigerating. Store in crisper.
Brussels sprouts, broccoli, cauliflower, green peas, lima beans, green onions, peppers	7-10 days	8-10 months	Wrap odorous foods & refrigerate in crisper. Leave peas in pods.
Cabbage, celery, radishes	1-2 weeks	Not recommended	Wrap odorous foods & refrigerate in crisper.
Carrots, parsnips, beets, & turnips	7-10 days	8-10 months	Remove tops. Wrap odorous foods & refrigerate in the crisper.
Lettuce	7-10 days	Not recommended	
<b>POULTRY &amp; FISH</b>			
Chicken and Turkey, whole	1-2 days	12 months	Keep in original packaging for refrigeration. Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
Chicken and Turkey, pieces	1-2 days	9 months	
Fish	1-2 days	2-6 months	
<b>MEATS</b>			
Bacon	7 days	1 month	
Beef or lamb, ground	1-2 days	3-4 months	Fresh meats can be kept in original packaging for refrigeration. Place in the Meat and Cheese Drawer. When freezing longer than 2 weeks, overwrap with freezer wrap.
Beef or lamb, roast & steak	3-5 days	6-9 months	
Ham, fully cooked, whole	7 days	1-2 months	
half slices	5 days	1-2 months	
	3 days	1-2 months	
Luncheon meat	3-5 days	1-2 months	Unopened, vacuum-packed luncheon meat may be kept up to 2 weeks in the Meat and Cheese Drawer.
Pork, roast	3-5 days	4-6 months	
Pork, chops	3-5 days	4 months	
Sausage, ground	1-2 days	1-2 months	
Sausage, smoked	7 days	1-2 months	
Veal	3-5 days	4-6 months	
Frankfurters	7 days	1 month	Processed meats should be tightly wrapped and stored in the Meat and Cheese Drawer.

Sources: United States Department of Agriculture; Food Marketing Institute; Cooperative Extension Service, Iowa State University



## Storing the Refrigerator.....

### Vacations

If you will be gone for a month or less, leave the controls at the usual settings.

During longer absences:

- a) remove all food,
- b) shut off the ice maker (if installed) and the valve where you tapped into the water line to supply the refrigerator,
- c) disconnect the refrigerator from the electrical outlet,
- d) clean and dry the refrigerator thoroughly,
- e) leave the doors open to prevent odors.

### Moving

When moving, follow steps a-d under Vacations. In addition, remove and carefully pack any items that are easily removable. Ship the refrigerator in an upright position with the doors taped shut.



## Care and Cleaning .....

Refer to the chart on the following page for specific refrigerator cleaning guidelines.

**Disconnect the power cord before cleaning.**

### Cleaning Under the Refrigerator

Your refrigerator can be rolled out for cleaning the floor underneath. Raise the locking feet if engaged (see page 3). Pull the refrigerator straight out from the wall.

### Replacing a Light Bulb

**CAUTION: Disconnect the power cord before replacing light bulb(s). Wear gloves as protection against possible broken glass.**

**Always use a standard 40 or 60 watt appliance bulb.**

#### Refrigerator

There is a light bulb located under the top of the refrigerator compartment.

To remove the bulb cover:

- Squeeze the tabs at the base of the cover.
- With gentle downward pressure, the bulb cover should snap out.
- Unscrew the lightbulb and replace.
- Replace the bulb cover by snapping the tabs back into the appropriate slots.

#### No Clean™ commercial-duty Condenser

A clean condenser means more efficient refrigerator operation. Thanks to the unique design of the No Clean™ condenser there's no longer a need for routine condenser cleaning in normal home usage surroundings.

Some operating environments may be particularly dusty or greasy. In these situations, the condenser can be periodically cleaned to insure maximum efficiency.

#### Freezer

Some models are equipped with a freezer light. This light is located on the back wall of the freezer compartment, near the upper right corner.

To remove the bulb cover:

- Grasp the top and bottom of the bulb cover. Press in the areas of the attachment tabs, applying enough pressure to unhook the tabs. At the same time, pivot the cover down and remove.
- Unscrew the lightbulb and replace.
- Replace the bulb cover by pivoting it back into place and snapping the tabs into the appropriate slots.



## Care and Cleaning .....

**CAUTION:** Disconnect the power cord before cleaning. Do not touch refrigerated surfaces with wet or damp hands. Damp objects stick to cold metal surfaces. Before cleaning the freezer, allow it to warm up. Allow glass shelves to warm up before immersing in warm water.

### Refrigerator Cleaning Chart

Refrigerator Exterior		
Part	Cleaning Agents	Tips and Precautions
Base grille	Soap and water Mild liquid sprays Vacuum cleaner attachment	Remove the base grille by grasping the ends and pulling straight out. To replace, align the clips with the round openings in the cabinet and push each end in until the base grille snaps into place.
Condenser	Cleaning brush (Part No. 20001017). Available from your dealer.	No need for cleaning unless environment is particularly greasy, dusty or there is significant pet traffic in the home (see page 13).
Door handles	Soap and water Mild liquid sprays	
Painted metal surfaces: Cabinet, doors	Soap and water Mild liquid sprays	Dry with a clean, soft cloth. Do not wipe the refrigerator with a soiled dishwashing cloth or wet towel. These may leave residue that can scratch and weaken the paint. Do not use scouring pads, powdered cleansers, bleach or cleaners containing bleach. These products can scratch and erode the paint finish. Do not wax plastic or vinyl parts.
Refrigerator & Freezer Interior		
Door gasket	Baking soda and water Soap and water	Use 1-2 tablespoons baking soda per quart of water. Be sure to wring out excess water from sponge or cloth when cleaning around controls, lights, or electrical parts.
Glass shelves	Soap and water Glass cleaner Mild liquid sprays	Allow the glass to warm up to room temperature before immersing in warm water. Never use hot water.
Interior and door liner	Soap and water Baking soda and water	See above for baking soda solution. DO NOT use abrasive cleaners, concentrated detergents, bleaches, cleaning waxes, solvents or polish cleaners to clean the refrigerator interior.
Drawers, bins, egg cradle, etc.	Soap and water	



# Before You Call.....

## Check these points if your refrigerator...

### Won't run

- the temperature control turned to "Off"
- the power cord not plugged in
- no power at the electrical outlet
- the circuit breaker tripped or the house fuse blown
- refrigerator is in automatic defrost

### Runs too long/ too frequently

- modern refrigerators are larger and run colder, which requires more running time to provide more stable temperatures
- prolonged door openings
- the base grille blocked
- too many door openings
- the door not sealing (due to a package or a container holding door open)

### Noisy operation

- the cabinet not level
- a weak floor

### Odor in cabinet

- odor producing foods should be covered or wrapped
- the interior needs cleaning

### Warm air from cabinet bottom

- normal air flow for condenser circulation

### Cabinet vibrates

- the cabinet not level
- a weak floor

### Moisture on inside cabinet walls

- can occur during hot, humid weather with frequent or prolonged door openings
- door not closed properly

### Excessive moisture in crisper

- food not wrapped properly
- hot, humid weather

### Foods dry out (fresh or frozen)

- the packages not wrapped or sealed properly
- the crisper not tightly closed
- temperature control set too cold

### Cabinet light not working

- the bulb burned out
- no power at the outlet

### Refrigerator compartment too warm

- the refrigerator control set too warm
- prolonged door openings

### Refrigerator compartment too cold

- the refrigerator control set too cold

### Freezer compartment too warm

- the freezer control set too warm
- prolonged door openings

### Sizzling sound in freezer

- a normal sound caused by defrost water dripping on defrost mechanism

### Visible glow in the freezer vents

- the appearance of a red glow or reflection is normal during the defrost cycle

### Freezer not freezing properly

- products with high sugar content may not harden completely when frozen (ice cream, concentrated juice, etc.)
- adjust freezer control to a colder setting

### Ice cubes sticking in tray

- trays may be coated with residue film from minerals in the water. Wipe trays with vinegar-soaked cloth until clean. If residue is heavy, clean trays each time the refrigerator is cleaned.

### Ice cubes evaporate

- cold air moving over the ice cubes causes shrinkage, especially with limited usage. This is normal.

### Automatic ice maker not operating

- the stop arm in OFF (up) position
- the water supply turned off
- the water pressure too low
- the freezer too warm

**NOTE: For further assistance contact Maytag Customer Service: U.S. 1-800-688-9900 or Canada 1-800-688-2002**

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